

CHRISTMAS SET MENU 2023

£59.90 (per head)
(glass of prosecco included upon arrival)

Starters:

Cream of mushroom and truffle soup, served with our homemade garlic crostini. (VEG)
Citrus cured salmon with rocket, pickled shallot, capers dressed with a tomato vinaigrette.
Smoked chicken & leek tart with crispy curly kale.
Deep fried brie accompanied with cranberry jam.

Mains:

Sous vide stuffed turkey, wrapped in Parma ham, served with all the Christmas trimmings.
Fillet of venison, poached pears, cauliflower puree with a blackberry and chestnut gravy.
Pan fried fillet of seabass, chive mash potato, saffron and mussel cream, topped with keta caviar.
Ravioli of lobster, filled with fresh lobster meat in a shellfish and brandy sauce.
Risotto with porcini mushroom, roasted butternut squash, asparagus and walnuts. (VEG)

Desserts:

Warm panettone pudding served with rum & raisin cream.
Vanilla panna cotta topped with our homemade mixed berry compote.
Lemon tart with raspberry sorbet and fresh raspberries.
Chocolate fondant served with vanilla ice-cream. (VEG)